

SALTWATER

brunch/lunch

BREAKFAST

served allday

BREAKFAST PAN 11.25
choice of meat-vegan-vegetarian

TWO EGGS ON TOAST 4.95
free range eggs on toast either fried, scrambled,
poached
add back bacon or smoked salmon 3.00

WILD GARLIC MUSHROOMS 9.75 vga
sourdough, rocket, garlic butter, shaved old
winchester cheese, poached egg, pine nuts

WAFFLES 6.95
choice of bacon and maple syrup,
add fried egg 1.25
fruit and ice cream

FRENCH TOAST 6.95
seasonal fruits, spiced rum maple syrup, toasted
flaked almonds

BACON OR SAUSAGE CIABATTA 5.75
choice of local butcher bacon or sausage, vegan,
vegetarian sausage
add fried egg or mushrooms 1.25

GRANOLA BOWL 5.95
fresh fruit, coconut yoghurt, seeds

AVOCADO ON TOAST 8.95
sourdough, roasted tomatoes, poached egg, beetroot
hummus
add streaky bacon or smoked salmon 3.00

SMOKED SALMON PAN HASH 9.95
poached egg, spring onion, capers, spinach,

BACON OR SALMON HOLLANDAISE 9.25
brioche, poached egg, avocado, hollandaise sauce

SOURDOUGH TOAST 2.75
2 sourdough slices, choice of jam, marmalade,
peanut butter, marmite, nutella

SHAKSHUKA 8.95
tomatoes, onions, spices, poached egg, sourdough
toast, lemon

LUNCH PLATES

CROQUE MONSIEUR 8.95
dijon mayo, béchamel, wiltshire ham, pickles,
house ketchup

PRAWN SAGANAKI 9.95
cherry tomato and wine sauce, feta, sourdough

SOUP OF THE DAY 5.25 vga
seeded bread roll, butter

KOREAN CHICKEN 9.95
miso celeriac remoulade, kimchi mayo, sesame

MARMITE MUSHROOMS 8.95
sourdough, creamy white wine sauce, poached egg

CAULIFLOWER DAHL 8.95 vg
coconut & spinach dahl, fried
chickpeas, herbed oil

VEGETARIAN CROQUE MONSIEUR 8.95
dijon mayo, smoked aubergine, béchamel, pickles,
house ketchup

SUSHI BOWL 12.95 vga
avocado, sushi rice, edamame beans, nori, pickled
ginger, sesame seeds, prawns, smoked salmon,
radish

COD BRANDADA 9.95
potato, radish, shaved fennel, chermoula,
poached egg, sourdough

YOU CAN ALSO ADD

poached/fried egg 1.25, smoked bacon 3.00, smoked salmon 3.00,
prawns 3.00, sourdough 2.20, avocado 2.50, skin on fries 2.95

some of our dishes can be made either vegan or vegetarian and also gluten free options are available,
please ask a team member for help